SUMMER GARDEN ROOM MENU

STARTERS

Soup of the Day
Cup 4.50    Bowl 5.50

Sweet Corn Bisque
Heirloom Tomatoes, Crispy Bacon, Chive Oil
Cup 4.50    Bowl 5.50

Sweet Corn Bisque
Cup 4.50    Bowl 5.50

Watermelon Salad* 11
Feta, Arugula, Cucumber, Passion Fruit Mint Vinaigrette

Petite Greens Salad* 11
Peaches, Almonds, Goat Cheese, Champagne Vinaigrette

Smoked Chicken & Apricot Salad 12
Tarragon Aioli, Pumpernickel Toast, Watercress, Chili Oil

Classic Caesar Salad* 10
Crisp Romaine Hearts, Garlic Croutons, Semi Dried Tomatoes, Shaved Parmesan Cheese, Caesar Salad Dressing

SALADS and SANDWICHES

Rosemary Garlic Grilled Chicken Breast Panzanella Salad  19
Fresh Mozzarella Cheese, Cherry Tomatoes, Grilled Red Onions, Basil Pesto, Creamy Roasted Garlic Dressing

Sesame Seared Tuna Salad 22
Avocado, Wakame Seaweed Salad, Ripe Mango, Pickled Radish, Sweet Chili Aioli

Summer Quinoa Salad* 16
Corn, Black Beans, Peppers, Pickled Red Onions, Tomatoes, Baby Greens, Queso Fresco, Cilantro Chipotle Vinaigrette

Lobster Salad Sandwich 24
Avocado, Applewood Smoked Bacon, Green Leaf Lettuce, Beefsteak Tomatoes, Brioche Roll, Crispy House-Made Chips

Creekstone Farms Griddled Smash Burger or Veggie Burger* 16
Lettuce, Tomato, Grilled Red Onion, American Cheese, French Fries

MAIN ENTREES

Seared Black Bean Quinoa Cake 18
Red Pepper Sweet Corn Salsa, Salsa Verde Crispy Tortilla Strips

Chicken Milanese  19
Heirloom Cherry Tomato Salad, Haricots Verts, Baby Arugula, Brown Butter Passion Fruit Vinaigrette

Grilled Wild King Salmon Fillet 24
Corn & Poblano Salad, Caramelized Vidalia Onions, Asparagus, Chorizo Sauce

Blackened Mahi Mahi Fish Tacos 22
Mango Salsa, Pico de Gallo, Lime Sour Cream, Cotija Cheese, Crispy Tortilla Chips, Petite Green Salad

Jumbo Lump Crab Cakes 24
Crab Spiced Cole Slaw, Crispy House-Made Chips, Grainy Mustard Scallion Sauce

Thai Red Curry Coconut Beef 22
Green Papaya Salad, Asian Eggplant Baby Bok Choy, Jasmine Rice

All Menu Items May be Substituted with Grilled Tofu or Grilled Portabella Mushrooms

Executive Chef Brian Driscoll  

\( \text{gf} : \text{Vegan} \)  
\( * \text{: Vegetarian} \)
SUMMER DESSERT MENU

Key Lime Pie 7
Blueberry Peach Crumb Tart 7
Vanilla Bean Cheesecake 7
Summer Berry Compote
Dark Chocolate Brownie Trifle 7
The Bent Spoon Ice Cream and Sorbet 7
Mini Cookies

HOT BEVERAGES

Small World Coffee and Decaf 2.30
Tea Forté Herbal Tea 3.10
Cappuccino 3.60
Latte 3.60
Espresso 2.30